2021 PINOT NOIR JEFFREY'S BLOCK

EOLA - AMITY HILLS WILLAMETTE VALLEY · OREGON

J effrey's Block is one part of a wine duo that always stirs up some sibling rivalry. The two wines are named Jeffery's Block and Krista's Block, and they show how a small change in location (a mere 500 ft) can completely change the outcome of a wine. Jeffrey's Block is our oldest block and is named after owners Jon & Kathy Lauer's oldest son; whereas Krista's Block is named after the family's only red-headed daughter. Both blocks are planted to the same clones of Pinot Noir. The wines are vinified with native yeasts in identical fermentation vessels, and both wines are aged in duplicate barrel selections. Jeffrey's Block is located on a gradual south-east facing slope on rich volcanic soil; whereas Krista's Block is planted on a steeper, rockier south-facing slope that is exposed to the cold ocean winds coming from the west. Do you think you could tell the difference? To up the ante and keep the family's competitive streak alive, who's block do you prefer?

VINTAGE

The 2021 Oregon harvest will be one to remember. It was dry with heat spikes throughout the summer. Fortunately, the grapes were unaffected by the historical "Heat Dome" that descended upon us in June. The fruit was beautiful and balanced, with generous aromatics.

TASTING NOTES

Medium plum skin in color. The aromatics are dark and compelling, with notes of earth and forest floor intertwining with dried cherry and rich spice. The palate is smooth on the attack, with lovely midpalate fruit persistence. The wine finishes with notes of dark chocolate and light spice.

- Rachel Rose, Winemaker. Summer 2023.

VINEYARDS

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PINOT NOIR

JEFFREY'S BLOCK

EOLA – AMITY HILLS Amette Valley · Oregon 100% Estate Grown – Bryn Mawr Vineyards \cdot Eola-Amity Hills \cdot Willamette Valley \cdot Oregon

WINEMAKING

CASE PRODUCTION: 100 FERMENTATION STYLE: 16% whole cluster, small lot, open top fermentations. Wild and native cultured yeast. CAP MANAGEMENT: Manual punch downs and pumpovers. BARREL PROGRAM: 40% once-filed French Oak. Aged 17 months. pH: 3.45 TA: 5.5 g/L ABV: 13.1%

CELLARING

2 – 6 years post vintage. 2023 – 2027